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☐ Preparation of fermented soybean-like capsule

L21 ANSWER 28 OF 179 HCA COPYRIGHT 2001 ACS FAMILY 13

AN 116:127403 HCA

IN Sagara, Yasushige; Kimura, Toshiaki; Fujino, Ryoko

PA Snow Brand Milk Products Co., Ltd., Japan

SO Jpn. Kokai Tokkyo Koho, 3 pp.

CODEN: JKXXAF

DT Patent

LA Japanese

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	JP 03280846	A2	19911211	JP 1990-78799	19900329
AB	Fermented soybean (natto)-like capsules are prepd. by mixing the materials with Bacillus natto and a divalent metal ion and mixing dropwise the mixt. into a Na-alginate or low-methoxy pectin (LM-pectin) soln. Alternatively, the material can be mixed with the Na-alginate or LM-pectin soln. and B. natto, and the mixt. dropped into a soln. contg. divalent ion. The product is free of off-taste and low in viscosity; moreover, the size of the capsule can be regulated.				

□ Manufacture of capsules containing flavors for food and pharmaceuticals

L21 ANSWER 30 OF 179 HCA COPYRIGHT 2001 ACS FAMILY 14
AN 113:114091 HCA
IN Shiotani, Toshiaki; Sagara, Yasushige; Kimura, Toshiaki
PA Snow Brand Milk Products Co., Ltd., Japan
SO Jpn. Kokai Tokkyo Koho, 5 pp.
CODEN: JKXXAF

DT Patent
LA Japanese

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	JP 02035066	A2	19900205	JP 1989-82853	19890331
	JP 04046099	B4	19920728		
PRAI	JP 1988-91294		19880415		

AB Seasonings, flavors, emulsions, etc., are encapsulated in alginic acid gel, and the encapsulated materials are used in not only food but also in pharmaceuticals. A liq. contg. water-sol. divalent metal salt and a flavor component is encapsulated with an alginic acid alkali metal salt gel wherein the wt. ratio of the constituents, mannuronic acid/guluronic acid, being .gtoreq.1. The capsules are stable and resistant to salts and can include NaCl at high concn. Thus, a soln. contg. CaCl₂ 2, a salmon ext. 2, and xanthan gum 0.5% by wt. was encapsulated with 0.5% Na alginate soln.

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☐ Manufacture of **capsules** useful in food and pharmaceutical preparations

L21 ANSWER 45 OF 179 HCA COPYRIGHT 2001 ACS FAMILY 20

AN 112:75581 HCA

IN Kimura, Toshiaki; Shiotani, Toshiaki; Sagara, Yasushige

PA Snow Brand Milk Products Co., Ltd., Japan

SO Jpn. Kokai Tokkyo Koho, 3 pp.

CODEN: JKXXAF

DT Patent

LA Japanese

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	JP 01123625	A2	19890516	JP 1987-282772	19871109
	JP 2519485	B2	19960731		

AB **Capsules** useful in both food and pharmaceutical prepns. are prepd. from an aq. material contg. a divalent metal salt (e.g. CaCl_2) as a core and encapsulated with Na alginate or methoxylpectin soln. Thus, 9 parts by wt. of a sol. contg. CaCl_2 1 and gelatin 2% by wt. was mixed with 1 part salad oil. This mixt. was encapsulated with 0.5% Na alginate (diam. 7 mm) to give a compn. similar to fish egg.

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- ☐ Edible food or drink contg. **capsules** - contain sol and liq. with equiv. osmotic pressures for good stability.

L21 ANSWER 152 OF 179 WPINDEX COPYRIGHT 2001 DERWENT INFORMATION LTD

AN 1990-174653 [23] WPINDEX

DNC C1990-075998

DC D13

PA (SNOW) SNOW BRAND MILK PROD CO LTD

CYC 1

PI JP 02113863 A 19900426 (199023)*

JP 2589556 B2 19970312 (199715) 6p

ADT JP 02113863 A JP 1988-265514 19881021; JP 2589556 B2 JP 1988-265514
19881021

FDT JP 2589556 B2 Previous Publ. JP 02113863

PRAI JP 1988-265514 19881021

AN 1990-174653 [23] WPINDEX

AB JP 02113863 A UPAB: 19930928

Food or drink contg. **capsules** comprises an edible sol. contg. **capsules** which include edible liq. with osmotic pressure of the sol. and the liq. being equiv.

The edible liq. contained in the **capsule** is water, saccharides, fruit juice, fermenting milk, lactic acid beverages, acidic beverages, milk, and/or process milk, opt. together with emulsifiers, stabilisers, colouring materials and/or flavours. The edible liquid is w/o emulsion of an oil phase and the liq.

In an example an oil phase (100g) and a liq. (150g) are mixed to form an w/o emulsion, which is dispersed in an aq. phase (750g) and dropped in 0.5 wt.% Na alginate soln. to form **capsules**. The **capsules** (30 wt.%) are mixed with milk (70 wt.%) to obtain **capsules** contg. milk. The **capsules** (30 wt.%) and a jelly are mixed to obtain **capsule**-contg. jelly.

USE/ADVANTAGE - A food or drink contg. **capsules** with good stability.m
0/0

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- ☐ Prepn of **capsules** to hold unsatd. fatty acids - from emulsion contg. surfactant and antioxidant, and aq. soln. contg. alkali metal **alginate**.

L21 ANSWER 154 OF 179 WPINDEX COPYRIGHT 2001 DERWENT INFORMATION LTD
AN 1991-046422 [07] WPINDEX
DNC C1991-019595
DC A96 B07 P33
IN FARKAS, T; FULENE, H; NAGYNE, V; POLYAK, B
PA (MAGY) MTA SZEGEDI BIOLOG KOEZPONTI
CYC 1
PI HU 53800 T 19901228 (199107)*
ADT HU 53800 T HU 1989-2623 19890524
PRAI HU 1989-2623 19890524
AN 1991-046422 [07] WPINDEX
AB HU 53800 T UPAB: 19930928

Capsules to hold unsatd. fatty acids, fatty acid esters, and mixts. thereof are prepd. from: 100 pts. wt. of an emulsion contg. surfactant and 0.06-0.2 pts. wt. antioxidant, and from 100-350 pts. wt. of an aq. soln. contg. 1-2.5wt.% alkali-metal-, pref. sodium-alginate. The homogenised mixt. is passed into an aq. potassium-chloride soln. to form spherical or elongated capsules. Capsules are dried, and immersed into a soln. contg. 2-4.5wt.% alkali metal alginate, and opt. 0.1-1.0wt.% of a crosslinking agent (% based on alginate). This first coating is followed by a second covering coat which contains 3-10wt.% of alginate (% based on final prod.). This is achieved by casting, a 2-4.5 wt.% alkali alginate soln. contg. opt. crosslinking agent. Twice coated capsules are washed with water and stabilised with 0.5-1wt.% calcium-chloride soln. and dried.